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Ruttenstock Grüner Veltliner

Winery: Ruttenstock
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Röschitz/ Weinviertel/Austria
Vineyard: Vineyards around Röschitz
Feature: sustainable
Winery established: 1880



Product Information

Soil: Primary rock (Urgestein) and loess
Elevation: 290 meters (950 feet)
Age of vines: 20 years
Vinification: The harvest combines 50% hand picking and 50% machine picking. Whole grapes go directly to the winery for gentle processing without pumping. This method is especially important for the grape. Fermentation proceeds slowly at 62°F with indigenous yeast in stainless steel vats. The wines then mature on the yeast for about two months.
Tasting Notes: This Grüner recalls Sauvignon Blanc, with a highly aromatic nose of citrus and green apple. It is crisp, with lively acidity.
Bottle size: 1 liter
Alc: 12 % **RS:** 1.8 g/l **Acidity:** 6.1 g/l

Producer Information

In the western Weinviertel, northwest of Vienna, the foothills of the Manhartsberg mountains offer a distinctive microclimate and geology. Warm, sunny days, cool nights, and soils of loess and primary rock create a unique terroir for Grüner Veltliner.

Mathias Ruttenstock, the family estate's fourth-generation winemaker, places respect for natural resources at the heart of his work. He took over in 2011 after apprenticeships with Anton Bauer, Roman Pfaffl, and Julius Klein. He farms 18 hectares (44.5 acres) without insecticides, uses only organic fertilizer, and encourages biodiversity by planting between vine rows. Grüner Veltliner accounts for 80% of the plantings. Careful vineyard management produces wines with elegant fruit, delicate floral notes, pronounced minerality, and a fresh herbal character.

In 2017, Ruttenstock's Grüner Veltliner DAC Klassik won the prestigious Grüner Veltliner Grand Prix from Falstaff Magazine.